

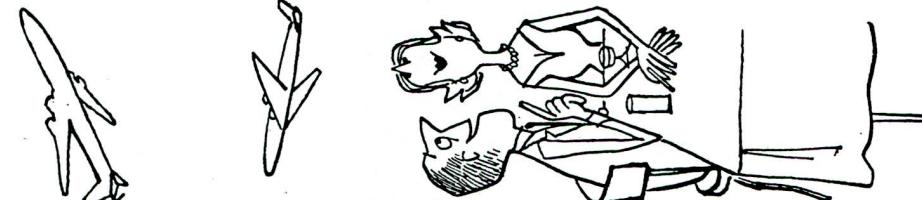
Hyatt House

Spectacular new resort-type motel near the Seattle-Tacoma Airport with a dining room that makes you think of Grand Hotel . . . economically-sound on such a lavish scale because ours is the third largest "overseas" airport in the nation.

Enticing to the local trade because of a luxury weekend package permitting two to "get away from it all" for \$29.50 . . . we like the bellboys in the Philip Morris outfits and the fact we can have lunch around the pool.

The menu is fantastically cosmopolitan, featuring such delicacies as breast of capon a la Kiev . . . roast Long Island duckling Bigarde, orange sauce . . . shashlik of choice lamb mignons.

You would scarcely expect something so plush near our airport—but there it is.



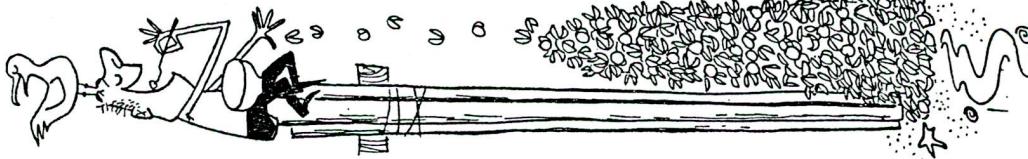
Ivar's Acres of Clams

Ivar's, located on one of our downtown piers, is a happily cluttered, rollicking institution, which is the product of Ivar's unlimited imagination and sense of humor.

He has embellished this restaurant with funny signs, masses of aquatic type gear, gimmicks for children, and his clientele includes absolutely everybody. He likes to think of this restaurant as the place where clams and culture meet.

While clam nectar and steamed clams are the heart of the place, you will find all manner of other foods enthusiastically dished up here, along with French fries, cole slaw and other suitable accompaniments.

There's a Fish Bar on the street, too, where you can get snacks and sit outside on Ivar's benches near the bright red firehouse or stroll along the waterfront. And you can rest assured that the seafood is always really fresh.



SMOTHERED VEAL CUTLET GENTILHOMME (serves 8)

8 *veal cutlets*, 5 oz. ea. salt-pepper to taste
flour, salt and pepper 3 c thick cream sauce
6 eggs, whipped 1 c American cheese
1 c onions, chopped few grns. cayenne
3 lg. cloves garlic, minced 1/4 c butter
2 c fresh tomato, diced 2 in. slices avocado per
serving of meat
1 T sugar

Dredge veal in seasoned flr., then egg. Sauté' in butter, place on baking pan; top ea. with Portugaise sauce; (Sauté' onions in butter, add garlic, tomato, sugar, salt and pepper). Lay avocado over ea.; top with Mornay sauce (crn. sauce, Amer. cheese, cayenne, butter). 4 T Parmesan cheese over all. Bake 450°, golden brown.

170th & Hwy 99 S
CH 4-6000
Mon-Fri
11 am-12m
Sat 5 pm-12m
Cocktails
Entertainment
Sun 3-11 pm
Dinners from \$3.50

FILLETS OF SOLE MORNAY (serves 6)

2 c cream sauce
1/3 c white wine
1/3 c melted butter
6 fillets of sole
2 egg yolks, beaten

To cream sauce, add wine, butter, egg yolks, cheese, and seasonings. Place sole in shallow earth-ware or Pyrex dish, pour small amount of melted butter and white wine over them, and bake in med. oven for about 6 min. Pour sauce over sole and put under the broiler until golden brown. Serve. (The chef suggests a bottle of Chablis or Riesling would be a happy addition to the meal.)

Pier 54
MA 4-6852
11 am-12m
Cocktails
Open Sun
Dinners from \$1.95